

Claims

1. Aerated frozen confection which is resistant to shrinkage and is soft down to common storage temperature in home freezers of -18°C or less, characterized in that it comprises by weight:
- 5 50 to 70 % water,
5 to 20 % fat,
1 % or more polyol,
0.5 to 7 % vegetable fibre selected from the group consisting of oat fibres, fibres
10 extracted from chicory taproots and fibregum from Acacia tree,
the balance being sugars, milk proteins, hydrocolloids and emulsifiers and
has an overrun of 20 to 200 %.
2. Aerated frozen confection according to claim 1, characterized in that it
15 comprises 2 to 8 % by weight proteins that are predominantly coming from
monopasteurized milk.
3. Aerated frozen confection according to claim 1 or 2, characterized in that the
20 polyol is glycerol.
4. Aerated frozen confection according to claim 3, characterized in that the level
of glycerol is 1 to 5 % by weight.
5. Aerated frozen confection according to one of the preceding claims,
25 characterized in that the vegetable fibres are oligosaccharides from chicory at a
level of 2 to 4 % by weight.
6. Aerated frozen confection according to one of the preceding claims,
30 characterized in that it has an overrun of 90 to 160 %.
7. Method for producing an aerated frozen confection as claimed in claim 1 to 6,
characterized in that it comprises the steps of:
premixing vegetable fibre with water and adding the other powdery and liquid
ingredients in an agitated mixing tank,
35 subjecting the mix to a heating step to hydrate the hydrocolloids,
pasteurizing the heated mix,
homogenizing the pasteuzized mix,
cooling, ageing and freezing the mix whist aerating,
packaging and hardening the mix.
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8. Method according to claim 7, characterized in that pasteurizing is carried out during about 24 to 30 s at about 90° C to 80° C.
- 5 9. Method according to claim 7, characterized in that homogenizing is carried out at about 70° C at a pressure of about 120 to 160 bar.
- 10 10. Method according to claim 7, characterized in that freezing is carried out in a scraped surface freezer at a draw temperature of – 5 to – 10° C.
11. The use of vegetable fibre selected from the group consisting of oat fibres, fibres extracted from chicory taproots and fibregum from Acacia tree in combination with a polyol for improving softness and stability against shrinkage of an ice confection which contains 5 to 20 % by weight fat.